

# Pasta Party Special

**Makes:** 50 servings

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Ingredients	Weight	Measure
Canned mandarin oranges		12 1/2 cup
Spinach leaves, raw		12 1/2 cup
Romaine lettuce, raw, cut up		25 cup
Broccoli flowerettes, raw		6 1/4 cup
Cucumber, peeled, raw		6 1/4 cup
Pasta spirals, spinach, cooked	100 oz	
Pasta spirals, plain, cooked	100 oz	
Chicken, light meat, cooked		12 1/2 cup
Oil, vegetable, canola		1 1/2 cup
Vinegar, cider		1 1/2 cup
Bouillon granules, low sodium, dry		3/4 cup
Honey		3 1/8 cup
Orange juice		25 fl oz
Onions, raw, chopped		1 1/2 cup



## Directions

1. Cook dry pasta for approximately 8-12 minutes; drain and rinse in cold water. (Or use fresh, refrigerated pasta.)
2. Combine cut up lettuce, spinach leaves, broccoli, and cucumber in large bowl. Drain mandarin oranges and add to greens along with cooked pasta.
3. Cube cooked chicken and keep hot in oven.
4. To make dressing, add oil, cider vinegar, bouillon granules, honey, and orange juice to blender or food processor and mix or pulse for 5-10 seconds. Add raw onions to blender and blend until milky.
5. Pour over salad in bowl or serve separately.
6. Chicken should be served warm on top of salad.

## Notes

Serving Tips:

The only difference between 6 and 50 serving ingredient amounts/proportions is that the oil and vinegar on the 50 servings were rounded to 1 1/2 cups each instead of 1.5625 cups.